

CREAMY ASIAN DRESSING

2 tablespoons creamy and raw sesame tahini (MaraNatha or other good brand)
5 tablespoons water
4 tablespoons Nama Shoyu
1/4 cup scallions, chopped
1 tablespoon coconut oil
1 tablespoon sesame oil
1 tablespoon raw honey
1-inch piece fresh ginger root, chopped (more if desired)
1 garlic clove, peeled
1/4 teaspoon Chinese 5-spice
Pinch cayenne
Pinch ground cumin
More water to taste (optional)

In a blender, put all the ingredients and blend at high speed until smooth. Add additional water, if desired.

This dressing will keep for several weeks in the refrigerator.